

Spicy Dorito Taco Salad

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

10

Description

A delicious refreshing taco salad with a tangy twist

Ingredients

- - 1 pound ground beef - ½ teaspoon garlic powder - ½ teaspoon chili powder - ¼ teaspoon ground black pepper - 1 head lettuce
- chopped - 5 cups crushed nacho cheese-flavored tortilla chips - 2 cups shredded Colby-Jack cheese - 1 (15 ounce) can dark red kidney beans
- drained and rinsed - 1 tomato
- diced - ½ cup chopped onion - ¼ cup pickled jalapeno peppers
- chopped - 1 cup vegetable oil - ½ cup white sugar - ½ cup ketchup - 1 envelope taco seasoning mix - 2 tablespoons cider vinegar - 1 tablespoon Worcestershire sauce

Instructions

1. Cook ground beef
2. garlic powder
3. chili powder
4. and black pepper together in a skillet over medium heat until meat is brown and crumbly
5. about 10 minutes
6. breaking the meat up into chunks as it cooks. Drain excess grease
7. remove from heat
8. and let the meat cool. Toss lettuce
9. tortilla chips
10. Colby-Jack cheese
11. kidney beans
12. tomato
13. onion
14. and pickled jalapeno peppers in a large salad bowl; mix in the beef. Whisk vegetable oil
15. sugar
16. ketchup
17. taco seasoning
18. cider vinegar
19. and Worcestershire sauce together in a bowl until sugar has dissolved; pour dressing over the salad and toss again. Cook's Note: If you prefer
20. you can add the chips just before serving to keep them crunchy. I prefer to let them marinate in the dressing.